/The New Uighurs/

563 songs of poverty and exile, and popular songs of various kinds.
[533] The New Uighurs are great believers in the efficacy of local
[796] saints, and there are innumerable shrines all over their region
[798] dedicated to saints and heroes.

2. Patterns of living

563 a. Dwelling

342 Most of the people live in small hud houses called öy, or
[184] sometimes hānä, which resemble the simple earth, stone and reed-mat homes of the poor farmers of North China. Rich people live in well-built houses with courtyards and gardens.

The typical design of the house is a flat roof upon which small openings are left to serve as windows. The windowframes are equipped with folding shutters, and are closed at night dur-
[354] ing the winter. The window openings are so small they admit little light, and the interior is always in semi-darkness. Floor
[352] and walls are packed with reed mats and earth. The rear of the room is set apart by a partition of squared beams, and has a raised floor. This elevated section, its floor covered with reed mats and thick felt, serves as the bed and also the dining table. Most of the family's time at home is spent on this elevation. The door of the house is so low that one must bend down to pass through it. Almost every room has a chimney.

[251] The flat-topped roof of the house is used for drying grain and other agricultural products. Each house also has a veranda on
[352] which plank beds are constructed for use during the summer. Couches of wood or clay under the trees also serve as sleeping accommodations during hot weather. A house with a courtyard
[351] is surrounded by a wall of earth. In the southern area, the gar-
[184] dens of the homes are surrounded by hedges.

b. Food

563 Wheat and corn are the staple foods of the people. Rice is a
262 luxury used only for entertaining and festival occasions. Meat is preferred to vegetables, and mutton to beef. Chickens, ducks and other fowl are eaten, but not considered especially desirable. The famous Turfan raisins and Hami (Qomul) melons supply large quantities of fresh fruits for these people. Mare's milk
[292] is drunk extensively, and the noble drink called kumis, horse
[293] milk wine, is considered the most healthful of all sour milk concoctions.

563 For entertaining, camel and horse meat, beef and mutton are
262 served with fresh fruits, crystalized sugar and kumis. Meats
252 may be boiled or roasted. The most common dishes are grilled mutton and kidney, and cold boiled mutton and liver with bread. The favorite dish, called pilav, is made of the fattest mutton or beef cut into small pieces and cooked with rice, chopped carrot, onion, garlic and seedless raisins, cooked in a large cauldron.
[264] Liquid foods are eaten with wooden spoons. Other foods, including thick porridge and pilav, are eaten with the fingers.